

DERWENT-ACC-NO: 1997-364271
DERWENT-WEEK: 200025
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TITLE: Composition used as shortening substitute in bakery -
comprises
emulsion having water and konjac in the aqueous phase and lipid
and emulsifiers
in the lipid phase and gives low fat products with same
characteristics as
conventional products

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PATENT-ASSIGNEE: FMC CORP[FMCC]

PRIORITY-DATA: 1995US-0545414 (October 19, 1995)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
PAGES	MAIN-IPC	
CA 2188331 A	April 20, 1997	N/A
A23L 001/307		041

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
APPL-DATE		
CA 2188331A	N/A	1996CA-2188331
October 21, 1996		

INT-CL_(IPC): A23D009/00; A23L001/035 ; A23L001/307

RELATED-ACC-NO: 2000-292468

ABSTRACTED-PUB-NO: CA 2188331A

BASIC-ABSTRACT: A composition (I) comprises an emulsion having an
aqueous phase
containing water and konjac as gelling agent, and a lipid phase
containing
lipid and emulsifier.

Also claimed are: (i) a bakery product containing (I); and (ii)
method of
preparing (I).

Preferably, the konjac is used with a hydrocolloid or equivalent,
such as
microcrystalline cellulose, xanthan, sodium, calcium or potassium
alginate,

locust bean gum, carageenan, propylene glycol alginate, carboxymethyl cellulose, methyl cellulose, hydroxymethyl cellulose, guar gum, karaya gum, gum arabic, starch, pectin, inulin, maltodextrin or gelatin. The lipid is vegetable or animal fat or oil or a mixture and forms 1-30 wt.% of the emulsion. The emulsifiers are selected from mono- and di-glycerides of fatty acids, ethoxylated monoglycerides, polyglycerol fatty acid esters, sucrose fatty acid ester esters or polyesters, sorbitan fatty acid esters, ethoxylated sorbitan fatty acid esters or proteinaceous emulsifiers.

USE - The composition is useful as shortening substitute in bakery applications (claimed).

ADVANTAGE - Low fat bakery products obtained using (I) as shortening substitute have physical and sensory characteristics of products made using conventional shortening. (Konjac is a neutral polysaccharide, a glucomannan polymer).

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

COMPOSITION SHORTENING SUBSTITUTE BAKE COMPRISE EMULSION WATER AQUEOUS PHASE

LIPID EMULSION LIPID PHASE LOW FAT PRODUCT CHARACTERISTIC CONVENTION PRODUCT

DERWENT-CLASS: A97 D11

CPI-CODES: A12-W09; D01-B;

ENHANCED-POLYMER-INDEXING:

Polymer Index [1.1]

018 ; G3703 G3623 P0599 D01 ; S9999 S1069 S1014 ; S9999 S1025 S1014

; M9999 M2835

Polymer Index [1.2]

018 ; ND01 ; ND07 ; Q9999 Q7589*R ; N9999 N6439 ; N9999 N5812*R

Polymer Index [1.3]

018 ; G3703 G3623 P0599 D01 ; S9999 S1069 S1014 ; S9999 S1025 S1014

; M9999 M2835

Polymer Index [2.1]

018 ; G3703 G3623 P0599 D01 ; R16377 D01 P0599 G3623 ; R11203
R07226

P0599 G3623 D01 D23 D31 D42 D50 D61 D76 D86 F24 F28 F26 F34
F35

F36 Ca 2A H0293 ; R07226*R G3623 D01 D23 D22 D31 D42 D50 D61
D76

D86 F24 F28 F26 F34 F36 F35 H0293 P0599 ; R01835 G3678 G3634
D01

D03 D11 D10 D23 D22 D31 D42 D50 D60 D76 D92 F24 F34 F38 F35
H0293

P0599 G3623 ; R01860 G3678 G3634 D01 D03 D11 D10 D23 D22 D31
D42

D50 D76 D89 F24 F34 H0293 P0599 G3623 ; R16378 G3678 G3634
G3623

D01 D03 D11 D10 D23 D22 D31 D42 D50 D76 D89 F24 F29 F26 F34
H0293

P0599 ; R06563 G3678 G3634 G3623 P0599 D01 D03 D11 D10 D23
D22 D31

D42 D50 F24 F26 F34 H0293 ; R03104 P0599 D01 G3623 ; R24037
G3623

D01 D61 F35 P0599 ; R01863*R D01 D11 D10 D23 D22 D31 D42 D50
D76

D86 F24 F29 F26 F34 H0293 P0599 G3623 ; R17032 G3623 P0599
D01 ;

R03275 R01863 D01 D11 D10 D23 D22 D31 D42 D50 D76 D86 F24 F29
F26

F34 H0293 M2313 P0599 G3623 ; R24033 G3714 P0599 D01 F70 ;
R06725

R07226 G3623 P0599 D01 D23 D22 D31 D42 D50 D61 D76 D86 F24
F28 F26

F34 F36 F35 Na 1A H0293 ; R24036 G3623 D01 D03 D05 D11 D10
D23 D22

D24 D31 D32 D42 D46 D50 D60 D76 D86 D92 F24 F27 F29 F26 F34
F60

H0293 P0599 ; S9999 S1025 S1014 ; S9999 S1069 S1014

Polymer Index [2.2]

018 ; R01866 D01 D23 D22 D31 D42 D50 D60 D76 D86 F24 F28 F26
F34

F36 F35 H0293 P0599 G3623 ; M9999 M2200 ; S9999 S1025 S1014 ;
S9999

S1069 S1014

Polymer Index [2.3]

018 ; ND01 ; ND07 ; Q9999 Q7589*R ; N9999 N6439 ; N9999
N5812*R

Polymer Index [2.4]

018 ; Q9999 Q9347

Polymer Index [3.1]

018 ; R01852*R G3634 D01 D03 D11 D10 D23 D22 D31 D42 D50 D76
D86

F24 F29 F26 F34 H0293 P0599 G3623 ; S9999 S1025 S1014 ; S9999

S1069

S1014

Polymer Index [3.2]

018 ; ND01 ; ND07 ; Q9999 Q7589*R ; N9999 N6439 ; N9999
N5812*R

Polymer Index [3.3]

018 ; Q9999 Q9347 ; B9999 B4795 B4773 B4740

Polymer Index [4.1]

018 ; R00113 G1070 G0997 D01 D11 D10 D50 D83 F29 F26 ; H0000
; P0975*R

P0964 F34 D01 D10 ; M9999 M2186

Polymer Index [4.2]

018 ; P0839*R F41 D01 D63

Polymer Index [4.3]

018 ; ND01 ; ND07 ; Q9999 Q7589*R ; N9999 N6439 ; N9999
N5812*R

Polymer Index [4.4]

018 ; Q9999 Q9110 ; B9999 B3441 B3372

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CPI Secondary Accession Numbers: C1997-116764